

**Historic, Archive Document**

Do not assume content reflects current  
scientific knowledge, policies, or practices.



Reserve

A241.64

R31

UNITED STATES  
DEPARTMENT OF AGRICULTURE  
LIBRARY



Reserve  
BOOK NUMBER A241.64  
57056 R31

2415, Prepared by  
Agricultural Research Service  
in cooperation with the Extension Service  
U. S. Department of Agriculture

### COLOR FILMSTRIPS

- C- 2. A Step-saving U Kitchen. Released September 1949. Details of the step-saving U kitchen, built in the laboratories of the Home Economics Research Branch, USDA, and designed according to work simplification principals. (40 frames; double, \$4.00)
- C- 13. Fitting Dresses. Released October 1950. Instructs women in making simple alterations for correction of the more common dress-fitting problems. (31 frames; double, \$4.50)
- C- 26. Rural Family Living. Released October 1952. Charts prepared for Outlook Meeting in Washington, D. C., October 1952. (35 frames; double, \$4.00)
- C- 29. Freezing Broccoli and Corn-on-the-cob. Released March 1953. Steps in preparation and packing for freezing. (35 frames; double, \$4.00)
- C- 30. Freezing Strawberries and Peaches. Released March 1953. Steps in preparation and packing for freezing. (35 frames; double, \$4.00)
- C- 36. A Man's Appearance Counts. Released February 1954. Prepared as an aid to discussion groups on selecting clothing for good appearance. (39 frames; double, \$4.50)
- C- 37. Is Research Your Job?...Careers in human nutrition and home economics. Released April 1954. Showing workers of the Agricultural Research Service. Accompanying lecture notes comment on the work pictured and tell what the worker's educational preparation has been. (30 frames; double, \$4.00)

### BLACK AND WHITE FILMSTRIPS

314. Cooking Meat According to the Cut. Revised May 1947. This illustrates methods of cooking various cuts of meat so as to conserve food value and bring out flavor to the fullest extent. (54 frames; single, \$0.65)
560. Cooking Poultry, Young Birds. Released April 1939. Steps in broiling, pan-frying, french-frying, roasting chickens, and how to cook other young birds. (51 frames; single, \$0.65)
561. Cooking Poultry, Older Birds. Released April 1939. Steps in braising, casseroles, steaming, and stewing older birds; suggestions for typical dishes. (38 frames; single, \$0.60)
658. Canning Chicken. Released March 1945. Shows how to steam-pressure can poultry, hot-pack, with bone, and demonstrates a quick and simple way to cut up a bird. (45 frames: Single \$0.60; double, \$1.00)



BLACK AND WHITE FILMSTRIPS--Cont.

659. Canning Meat. Released June 1945. Shows how to steam-pressure can meat, raw-pack, boneless, in tin cans. (40 frames: Single, \$0.60; double, \$1.00)
660. Canning Fruits and Tomatoes. Released June 1945. Following introductory pictures of equipment, Part 1 shows how to can peaches; Part 2 shows how to can tomatoes. Other acid vegetables canned the same way are pickled beets, sauerkraut and ripe pimento peppers. (49 frames; double, \$1.00)
661. Canning Vegetables the Steam-pressure Way. Released June 1945. How to can snap beans. All vegetables, except tomatoes and pickled beets are canned this way. (32 frames; double, \$0.90)
693. Pots and Pans for Your Kitchen. Released July 1951. What the essential kitchen utensils are and what to look for in selecting pots and pans. (43 frames; single, \$0.60)
709. The Fit of a Man's Suit. Released May 1954. Shows the basic principles of good fit in a man's suit. (30 frames; double \$0.90)
710. Quality of a Man's Suit. Prepared as a visual aid to be used with Miscellaneous Publication No. 688 on Buying Men's Suits. (29 frames; double, \$0.90) (To be released around July 1, 1954.)

The filmstrips listed are all silent. Lecture notes are furnished.

HOW TO ORDER FILMSTRIPS

Send order and remittance (money order or check) to Photo Lab., Inc.  
3825 Georgia Avenue, N. W., Washington 11, D. C.

IMPORTANT: PRICES ARE SUBJECT TO CHANGE.

USDA BULLETINS CONTAINING SUPPLEMENTAL INFORMATION

Filmstrip

Bulletin

C-2  
C-29, 30  
560, 561  
658, 659  
660, 661  
693  
709, 710

A step-saving U Kitchen--G-14  
Home Freezing of Fruits and Vegetables--G-10  
Poultry Cooking--F-1888  
Home Canning of Meat--G-6  
Home Canning of Fruits and Vegetables--G-8  
Pots and Pans for Your Kitchen--G-2  
Buying Men's Suits--M-688

HNHE-1193  
6-1-54





